





URBE

STREET FOODS OF MEXICO

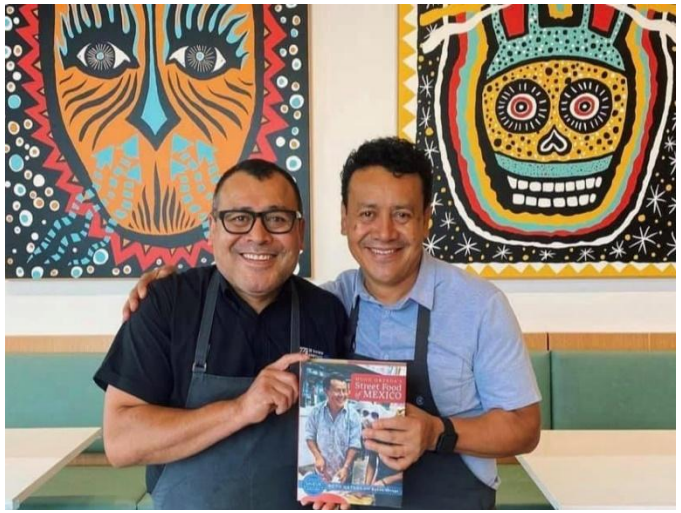
On behalf of James Beard Award-winning Chef Hugo Ortega and our expert staff, thank you for your interest in hosting your special event at URBE.

Our restaurant is conveniently located at 1101 Uptown Park between Interstate-610 and Post Oak Boulevard. URBE is an excellent location to hold your birthday celebrations, rehearsal dinners, baby showers, graduations, company parties, holiday parties, happy hours, and more!

We also offer off-site catering!

To inquire, please visit our Private Dining & Catering pages on our website or reach out directly to our Banquet Coordinator below.

Adaline Chavez
General Manager/Banquet Coordinator
adaline@URBEhouston.com







ABOUT US

URBE, meaning “city,” is one of the restaurants from Restaurateur Tracy Vaught and James Beard Award–winning Chef Hugo Ortega of H Town Restaurant Group. The name honors Mexican cities—where street food is central to daily life—and Houston, where we are honored to serve our guests.

Inspired by Mexico’s vibrant street food culture, URBE showcases flavors from across the country, from Mexico City and Oaxaca to Jalisco and Puebla. The menu features beloved classics like tacos al pastor, carnitas, birria, barbacoa, elote, and quesadillas, alongside house-made conchas and churros, as well as modern interpretations that celebrate the diversity, tradition, and regional flavors of Mexico.

SPECIAL REQUESTS

We are happy to assist with flowers, linens, live music and AV needs, including microphones, speakers, projectors and screens. You may decorate the space for your event; however, **confetti and glitter are not permitted and nothing can be attached to the walls.** We will arrange an arrival time in advance to make sure the space is ready for you.

PARKING OPTIONS

We have a large parking lot with plenty of space for you and your guests. A valet company may be brought in for full buyouts of the restaurant for an additional cost.

MENU GUIDELINES

URBE features an extensive menu showcasing iconic Mexican street food, all made in-house from scratch, including daily handmade blue and white corn tortillas, cheeses and premium Oaxacan cocoa. Because our handcrafted food requires time and skill, the following policies apply:

- **À la carte menus are limited to 14 guests**, especially on weekends.
- **Parties or more than 14 guests** require a **prix fixe menu** which have **2–5 entrée options**, ensuring quality and service. Sample menus are available on our website or at the end of this document.
- Menus can be **customized**, including vegetarian and vegan options, substitutions for dietary restrictions, etc.
- **Final menu and beverage selections are due 7 days prior** to the event.
- Outside food and beverages are not permitted, **except for specialty cakes** with prior approval.
- For your event, URBE will provide printed menus on branded stationery, with customized headings and the option to include your company logo.

SPIRITS & BEVERAGES

Our team is happy to help plan your event with beverage selections that complement your menu. URBE offers a creative program of cocktails, mocktails, spirits, beer, wine, and coffee, including tequila and mezcal, margaritas, palomas, Mexican beers, and more.

For larger events, we can create a mini bar in your space for faster service. Open bar options are also available for smaller gatherings.

We also offer a house red, white, and bubbly for $40 per bottle (manager’s choice).

CAPACITY, MINIMUMS & REQUIREMENTS

A credit card is required to secure all reservations and will only be charged if cancellation terms are not met. A guaranteed guest count is due **3 days prior** to the event. Events with **40+ guests** and buyouts require a **non-refundable deposit**. Deposits are **50% of the food and beverage minimum**. No refunds or credits are given if final charges are less than the deposit.
Events canceled within **7 days** or **anytime in December** will forfeit the deposit or be charged for specialty ordered items.
There is **no rental fee** for private spaces. The **food and beverage minimum** must be met (excluding tax, gratuity, linens and extras), or the remaining balance will be charged as a room fee. No gift cards will be issued for unmet minimum. ***Minimums may be negotiated on a case-by-case basis.*** (Excludes Friday & Saturday dinner, weekend brunch and holidays.)

PAYMENT

The balance of your payment is expected in full at the end of your party whenever a deposit is made. We accept Visa, Mastercard, American Express and Discover as well as cash.

LA FUENTE

Accommodates 60 guests seated, 80 standing

La Fuente, URBE's front patio, offers a versatile and inviting space for gatherings of all kinds. Its flexible layout can accommodate both intimate and larger events, and the patio features a large fountain that adds a lively focal point to any occasion.



Food & Beverage Minimums

LUNCH
Tuesday – Friday | 11am – 3pm: $1,500

BRUNCH
Saturday & Sunday | 10am – 3:30pm: $3,500

DINNER
Tuesday – Thursday | 4 – 9pm: $2,800
Friday – Saturday | 4 – 10:30pm: $4,200

HOLIDAYS
$5,500 (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve and New Year's Eve)

Minimums do not include taxes, fees & gratuity.
2.5-hour time limit.

LAS MÁSCARAS

Accommodates 80 seated, 85 standing

Located within the dining room at URBE, Las Máscaras is a semi-private indoor space ideal for large gatherings. The space features artwork by Carlos Hernandez depicting the four senses—sight, smell, hearing, and taste—creating a vibrant and engaging setting for your event. Its flexible layout allows the area to accommodate a variety of group sizes.



Food & Beverage Minimums

LUNCH
Tuesday – Friday | 11am – 3pm: $2,200

BRUNCH
Saturday & Sunday | 10am – 3:30pm: $4,500

DINNER
Tuesday – Thursday | 4 – 9pm: $3,000
Friday – Saturday | 4 – 10:30pm: $4,500

HOLIDAYS
$5,500 (Valentine's Day, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve and New Year's Eve)

Minimums do not include taxes, fees & gratuity.
2.5-hour time limit.

LAS BRISAS

Accommodates 45 seated, 60 standing

Las Brisas, URBE's covered patio, is a favorite spot for many guests, offering a relaxed and inviting outdoor setting. The space is perfect for casual gatherings, cocktail-style events, or larger celebrations, allowing guests to enjoy the vibrant energy of the restaurant in an open-air environment. With two TVs and a flexible layout, it's ideal for mingling and socializing while taking in the ambiance of Uptown Park.

Food & Beverage Minimums

LUNCH
Tuesday – Friday | 11am – 3pm: $1,500

BRUNCH
Saturday & Sunday | 10am – 3:30pm: $1,500

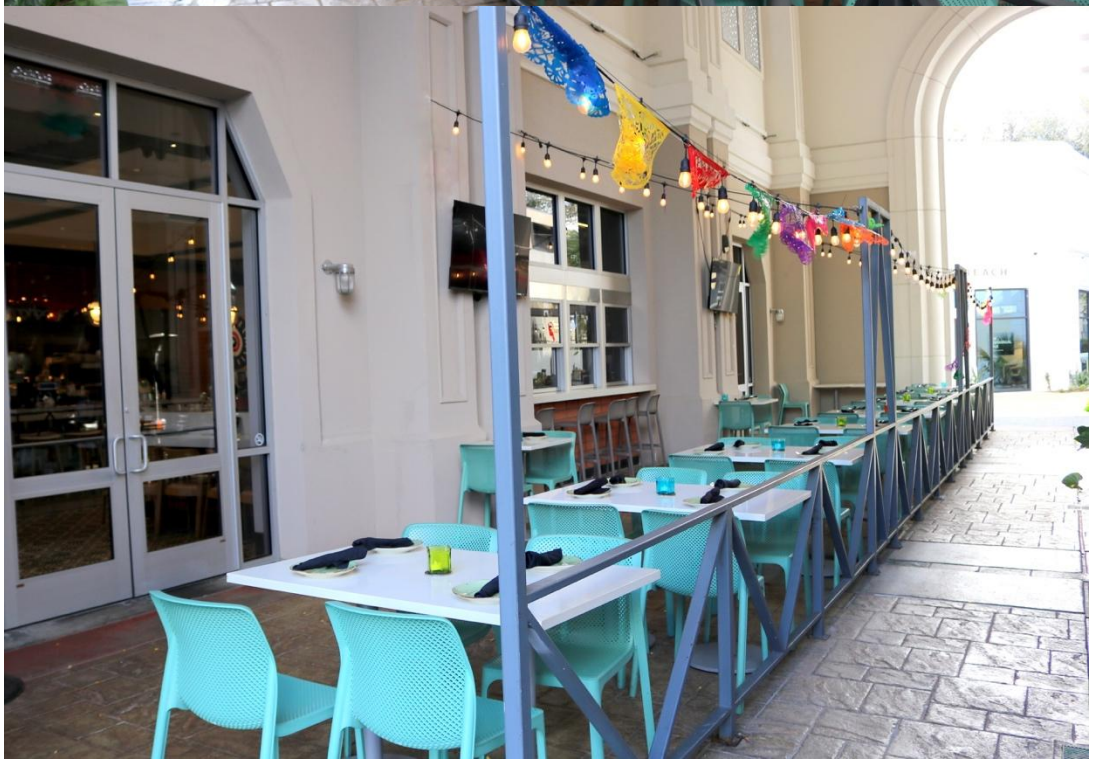
DINNER
Tuesday – Thursday | 4 – 9pm: $1,500
Friday – Saturday | 4 – 10:30pm: $1,700

HOLIDAYS
$2,500 (Valentine's Day, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve and New Year's Eve)

Minimums do not include taxes, fees & gratuity.

2.5-hour time limit.





LOS OJOS

Accommodates 40 people, 45 standing

Located at the opposite end of the dining room at URBE, Los Ojos is a semi-private indoor space designed to accommodate a variety of group sizes. Its flexible layout makes it ideal for both intimate gatherings and larger celebrations.



Food & Beverage Minimums

LUNCH
Tuesday – Friday | 11am – 3pm: $1,500

BRUNCH
Saturday & Sunday | 10am – 3:30pm: $2,000

DINNER
Tuesday – Thursday | 4 – 9pm: $2,200
Friday – Saturday | 4 – 10:30pm: $2,600

HOLIDAYS
$3,500 (Valentine's Day, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve and New Year's Eve)

Minimums do not include taxes, fees & gratuity. 2.5-hour time limit.

BAR / MESAS COCTELERAS

Our bar area provides a flexible setting ideal for networking receptions, happy hours, and cocktail-style gatherings. Located in the center of the restaurant, it features high-top tables and is a great spot for office happy hours.

Accommodates 22 seated, 30 standing

Food & Beverage Minimums

LUNCH
Tuesday – Friday | 11am – 3pm: $600

BRUNCH
Saturday | 10am – 3:30pm: $800
Not available on Sundays

DINNER
Tuesday – Thursday | 4 – 9pm: $900
Friday – Saturday | 4 – 10:30pm: $1,000

Minimums do not include taxes, fees & gratuity.
2.5-hour time limit.





Brunch Menus available Saturday
10am – 3:30pm

Brunch Menu $30

FAMILY-STYLE APPETIZERS

TAQUITOS
crispy chicken tacos, salsa albañil, crema, queso fresco

GUACAMOLE Y TOTOPOS (V)

ENTRÉE

TACOS DE BIRRIA
braised beef in adobo, Chihuahua cheese, consomé, corn tortillas

CHILAQUILES
totopos bathed in salsa, chicken, sunny-side-up eggs, crema, queso fresco, cilantro, onion

ENCHILADAS (V)
Mexican squash, corn, salsa verde, Chihuahua cheese, onion, cilantro, crema, Mexican rice, refritos

TOSTADAS DE CAMARON
shrimp, refritos, crema, queso fresco, tomato, greens, corn tortillas

FAMILY-STYLE DESSERT

PAN DULCE
assorted Mexican sweet breads

Brunch Menu $40

FAMILY-STYLE APPETIZERS

CAMPECHANA ESTILO D.F.
shrimp, octopus, tomato, cucumber, avocado, onion, jalapeño, orange Fanta

GORDITAS
masa pancakes stuffed with carnitas, chicharron, refried black beans, salsa verde

GUACAMOLE Y TOTOPOS (V)

ENTREE

MIGAS
scrambled eggs, brisket, totopos, mushrooms, potato, onion, chile guero, avocado, Chihuahua cheese, salsa verde, flour tortillas

CHILAQUILES
totopos bathed in salsa, chicken, sunny-side-up eggs, crema, queso fresco, cilantro, onion

TACOS DE PESCADO
battered fish, refritos, guajillo pepper salsa, napa cabbage, corn tortillas

ENCHILADAS (V)
Mexican squash, corn, salsa verde, Chihuahua cheese, onion, cilantro, crema, Mexican rice, refritos

FAMILY-STYLE DESSERT

TRES LECHES
cake soaked in three milks, toasted meringue

Brunch Menu $50

FAMILY-STYLE APPETIZERS

CEVICHE
striped bass, cucumber, tomato, onion, jalapeno, avocado, onilives, cilantro, lime, totopos

TAQUITOS
crispy chicken tacos, salsa albañil, crema, queso fresco

GUACAMOLE Y TOTOPOS (V)

ENTREE

ARRACHERA Y HUEVO
grilled skirt steak, rajas, onions, guacamole, rice, refritos, chipotle-tomatillo salsa, sunny-side-up egg, flour tortillas

CHILAQUILES
totopos bathed in salsa, chicken, sunny-side-up eggs, crema, queso fresco, cilantro, onion

TACOS DE PESCADO
tempura-fried fish, refritos, guajillo pepper salsa, napa cabbage, corn tortillas

ENCHILADAS (V)
Mexican squash, corn, salsa verde, Chihuahua cheese, onion, cilantro, crema, Mexican rice, refritos

FAMILY-STYLE SIDE

ELOTE
Mexican street corn dressed with epazote aioli, cojita cheese, Tajin pepper

FAMILY-STYLE DESSERT

FLAN DE QUESO
cheese flan, buñuelo, passion fruit, candied pistachios, strawberries, Chantilly cream

Lunch Menus available Tuesday – Friday
11am – 3:30pm

Lunch Menu $28

FAMILY-STYLE APPETIZERS

TAQUITOS
crispy chicken tacos, salsa albañil, crema, queso fresco

GUACAMOLE Y TOTOPOS (V)

ENTREE

ENSALADA (V)
arugula, spinach, radicchio, cherry tomato, pepitas, jicama, avocado, cucumber, panela cheese, mango-lime vinaigrette

TACOS DE BIRRIA
braised beef in adobo, Chihuahua cheese, consomé, corn tortillas

TOSTADAS DE CAMARON
shrimp, refritos, crema, queso fresco, tomato, greens, corn tortillas

CEMITA DE POLLO
chicken Milanesa sandwich on pulque-fermented bun, quesillo, refried black beans, avocado, chipotle aioli, pickled jalapeño

Lunch Menu $35

FAMILY-STYLE APPETIZERS

CAMPECHANA ESTILO D.F.
shrimp, octopus, tomato, cucumber, avocado, onion, jalapeño, orange Fanta

GORDITAS
masa pancakes stuffed with carnitas, chicharrón, refritos, salsa verde

GUACAMOLE Y TOTOPOS (V)

ENTREE

POZOLE VERDE
smoked chicken, hominy, poblano, avocado, serrano, radishes, onion, cilantro, totopos

TACOS DE CECINA
Oaxacan-style thin-sliced beef, guacamole, pickled onion, nopales, chimichurri, plantain tortilla

ENCHILADAS (V)
salsa verde, Chihuahua cheese, onion, cilantro, crema, Mexican rice, refried black beans
Choice of vegetables, chicken or brisket

TACOS AL PASTOR
trompo pork in achiote, charred pineapple, onion, cilantro, habanero salsa, corn tortillas

TACOS DE PESCADO
battered fish, refritos, guajillo pepper salsa, napa cabbage, corn tortillas

FAMILY-STYLE DESSERT

TRES LECHES
cake soaked in three milks, toasted meringue

Lunch Menu $45

FAMILY-STYLE APPETIZERS

CAMPECHANA ESTILO D.F.
Shrimp, octopus, tomato, cucumber, avocado, onion, jalapeño, orange Fanta

TAQUITOS
crispy chicken tacos, salsa albañil, crema, queso fresco

GUACAMOLE Y TOTOPOS (V)

ENTREE

TACOS DE POLLO AL PASTOR
cheese crusted corn tortillas, achiote rubbed chicken, cilantro, onion, pineapple, habanero salsa

ENCHILADAS (V)
salsa verde, chihuahua cheese, onion, cilantro, crema, Mexican rice, refried black beans
Choice of vegetables, chicken or brisket

TACOS DE PULPO AL CARBON
charred octopus, onion, cilantro, chilaca peppers, chipotle-tomatillo salsa, corn tortillas

TACOS DE CHICHARRON
pork belly, refritos, carnitas, pickled red onions, corn tortillas

RUBEN'S SMASHED TROMPO BURGER
trompo meat, Akaushi beef, roasted pineapple, avocado, chipotle aioli, jalapeño, onion, Chihuahua cheese

FAMILY-STYLE DESSERT

FLAN DE QUESO
cheese flan, buñuelo, passion fruit, candied pistachios, strawberries, Chantilly cream

Dinner Menus available Tuesday – Saturday starting at 4 pm

Dinner Menu $40

FAMILY-STYLE APPETIZERS

TAQUITOS
crispy chicken tacos, salsa albañil,
crema, queso fresco

GUACAMOLE, TOTOPOS Y SALSA (V)

ENTREE

ENCHILADAS (V)
salsa verde, chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans
Choice of vegetables, chicken or brisket

CARNITAS
tender slow-cooked pork, salsa abañil, cilantro,
onion, refried black beans, Mexican rice, tortillas

TACOS DE PESCADO
battered fish, refried black beans, salsa guajillo,
napa cabbage, corn tortillas

POZOLE VERDE
smoked chicken, hominy, poblano, avocado, serrano,
radishes, onion, cilantro, totopos

DESSERT

TRES LECHES
vanilla cake soaked in three milks, toasted meringue

CHURROS
dulce de leche, chocolate sauce

Dinner Menu $50

FAMILY-STYLE APPETIZERS

CAMPECHANA ESTILO D.F.
shrimp, octopus, tomato, cucumber,
avocado, onion, jalapeño, orange Fanta
GORDITAS
masa pancakes stuffed with carnitas, chicharrón,
refritos, salsa verde
GUACAMOLE, TOTOPOS Y SALSA (V)

ENTRÉE

TASAJO
grilled thin-sliced pork, cactus salad,
tostón, radish, habanero

CAMARONES A LA DIABLA
spicy shrimp in adobo, white rice, corn, broccolini

POZOLE VERDE
smoked chicken, hominy, poblano, avocado, serrano,
radishes, onion, cilantro, totopos

ENCHILADAS (V)
salsa verde, chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans
Choice of vegetables, chicken or brisket

FAMILY-STYLE SIDE

ELOTE
Mexican street corn dressed with
epazote aioli, cojita cheese, Tajin pepper

DESSERT

CHURROS
dulce de leche, chocolate sauce
PASTEL DE CHOCOLATE
Mexican house-ground chocolate cake, chocolate cream,
caramel, shaved chocolate, cacao gelee

Dinner Menu $60

FAMILY-STYLE APPETIZERS

AGUACHILE NEGRO
Lime-cured shrimp, cucumber, onion, cilantro, soy,
Maggi, avocado, mango, totopos
TAQUITOS
crispy chicken tacos, salsa albañil,
crema, queso fresco
GUACAMOLE, TOTOPOS Y SALSA (V)

ENTRÉE

PESCADO
rainbow trout, corn-avocado salad, white rice
CARNITAS
tender slow-cooked pork, salsa abañil, cilantro, onion,
refried black beans, Mexican rice, tortillas
CAMARONES A LA DIABLA
spicy shrimp in adobo, white rice, corn, broccolini
ARRACHERA
wood-grilled Black Angus skirt steak, rice, refritos, onion,
guacamole, cilantro, habanero, flour tortillas
ENCHILADAS PLACERAS (V)
deconstructed enchiladas, potato, carrots, onion, salsa
de ajo, crema, queso fresco

FAMILY-STYLE SIDES

PAPAS BRAVAS
potato wedges, guajillo pepper, chipotle aioli, crema,
queso fresco
ELOTE
Mexican street corn dressed with
epazote aioli, cojita cheese, Tajin pepper

DESSERT

CHURROS
dulce de leche, chocolate sauce
FLAN DE QUESO
chese flan, buñuelo, passion fruit, candied pistachios,
strawberries, Chantilly cream

Pre Fixe Menus &

Hors d'Oeuvres Packages

Select a menu, and we can customize to best fit your preferences. Prices are subject to change depending on modifications.

On the day of the event, guests will select from the choices listed on the menu. This allows you to cater guests' dietary restrictions or food allergies. Vegetarian or vegan options can be added to any menu at your request.

PASSED BITES & HORS D'OEUVRES PACKAGES

Each package includes two pieces of each item, these packages can also be added to our pre fixe menus

XOCHIMILCO
$25 per person

Taquitos de Pollo
crispy chicken tacos

Guacamole Tostaditas (v)
mini guacamole tostadas

Quesadillitas (v)
quesillo, Mexican squash

Elotitos (v)
Mexican street corn

COYOACAN
$30 per person

Taquitos de Pollo
crispy chicken tacos

Guacamole Tostaditas (v)
mini guacamole tostada

Gorditas de Pollo
chicken-stuffed masa cakes, salsa verde

Quesadillitas (v)
quesillo, Mexican squash

Elotitos (v)
Mexican street corn

CDMX
$40 per person

Taquitos de Papa (v)
fried potato tacos

Tacos Chilangos
al pastor street tacos

Gorditas de Brisket
brisket-stuffed masa cakes

Alambres de Camaron
chipotle shrimp skewers

Elotitos (v)
Mexican street corn

Sopecitos de Brisket
masa cakes, brisket, mole pasilla

ADD ONS

Hugo's Lobster Taco, Roasted Oysters, Al Pastor Pork Ribs, Ceviche, Campechana, Tostaditas de Atún

Our kitchen has no limits – *you name it, we can do it!*

BUFFET-STYLE PACKAGES (in-house and off-site catering)

$45 per person

Carnitas
tender slow-cooked pork

Tinga de Pollo Ahumado
shredded smoked chicken, chipotle sauce

Enchiladas Vegetarianas (v)
veggie enchiladas, salsa verde, Chihuahua cheese, crema, onion

Ensalada del Mercado
mixed greens, avocado, cilantro, queso fresco, cherry tomatoes, lime vinaigrette

Arroz Mexicano (v)
Mexican rice

Refritos (v)
refried black beans

$55 per person

Barbacoa
braised short rib marinated in pasilla pepper

Enchiladas Suizas (v)
poblano pepper, potato, salsa verde, Chihuahua cheese, crema, onion

Pollo Rostizado
smoked chicken

Carnitas
tender slow-cooked pork

Repollitos (v)
roasted Brussels sprouts

Arroz Mexicano (v)
Mexican rice

Refritos (v)
refried black beans

$65 per person

Pecho de Res
mole pasilla-rubbed brisket

Pescado con Mole Amarillo
branzino, mole amarillo, broccolini, tomato

Enchiladas Vegetarianas (v)
veggie enchiladas, salsa verde, Chihuahua cheese, crema, onion

Costillas de Puerco al Pastor
achiote-marinated pork ribs

Arroz Mexicano (v)
Mexican rice

Papas Bravas (v)
roasted potatoes, chipotle aioli, crema, cotija

BEBIDAS

By the quart (serves 8 drinks) or gallon (serves 32 drinks)

URBE Rita – blanco tequila, lime, passion fruit-agave nectar 46/132
Hugo Rita – blanco tequila, lime, orange-agave nectar 44/132
Carlitos Way – El Tesoro tequila, Mandarin Napoleon, lime, agave 56 /168

Hand-squeezed Lemonade 8/32
Iced Tea
Mexican Sodas & Aguas Frescas

POSTRE

Tres Leches (10x13) – vanilla cake soaked in three milks, meringue 65
Flan de Queso (9") – cheese flan 45
Pastel de Chocolate (10x13) – chocolate mousse cake 60
Capirotada (10x13) – Mexican bread pudding, cañita sauce, rompope 65

Priced per dozen

Conchas
sweet bread, assorted flavors 39
Galletas
assorted Mexican cookies 25
Churros 36

BREAKFAST

We wake up early!
Gather with your team, family, or friends for breakfast at URBE—or let us come to you!

Eggs any style
Chilaquiles
Huevos Rancheros
Breakfast Tacos
Bacon / Sausage
French Toast
Yogurt & Granola
Fresh Fruit
Pastries

Mimosas
Hand-squeezed Fresh Juices
Drip Coffee
Espresso drinks
Café de Olla



URBE

STREET FOODS OF MEXICO



CATERING MENU

SIDES

9x7, serves 4–6 people

Elote – Mexican street corn, epazote aioli, cotija cheese, Tajín 30/60
Papas Bravas – potato wedges, guajillo pepper, chipotle aioli, crema, queso fresco 32
Plátano – fried plantains, crema dulce, queso fresco, plantain chips 32
Arroz Mexicano 32
Refritos – refried black beans 32

TAMALES

$33 per dozen

Birria – braised beef in adobo
Hongos – mushrooms with pipián
Pecho de Res – brisket in adobo
Pollo – chicken with salsa verde
Puerco – pork in adobo

TAQUIZAS

Includes onion, cilantro, guac, chips, refritos, rice, flour or corn tortillas

Choice of: *barbacoa, carnitas, al pastor, chicken in salsa verde (select 2)*
Choice of: *salsa mexicana, habanero, chipotle-tomatillo, albañil (select 1)*
Taquiza #1 (feeds 5-8 ppl) 150
Taquiza #2 (feeds 9-12 ppl) 300

PROTEINS & ENCHILADAS

Proteins include taco fixings,
priced per pound

Arrachera – Black Angus skirt steak 55
Smoked Brisket 39
Barbacoa 45
Chicken in Salsa Verde 30
Al Pastor 35
Carnitas 35

ENCHILADAS

Enchiladas come with salsa verde, & Chihuahua cheese, priced per dozen

Pollo – smoked chicken 60
Pecho de Res – smoked brisket 72
Vegetales – Mexican squash, corn 54



APPETIZERS

Priced per dozen

Taquitos de Pollo – rolled, crispy chicken tacos, salsa albañil, crema, queso fresco 39
Quesabirria – braised beef in adobo, Chihuahua cheese, consomé, corn tortillas 42
Taquitos de Papa – crispy potato casserole tacos, salsa albañil, crema, queso fresco 36
Gorditas – carnitas, chicharrón, refritos, salsa verde 39

Order catering pickup & delivery on our website.
Perfect for game days & entertaining at home!

BY THE QUART

Serves 6–8 people

Guacamole y Totopos 32
Ceviche – striped bass, cucumber, onion, jalapeño, avocado, olives, cilantro 35
Campechana – shrimp, octopus, tomato, cucumber, avocado, onion, jalapeño, cilantro, totopos 34
Pozole Verde (2 quarts) – hominy, chicken, radish, cabbage, avocado 49
Salsa Chipotle-Tomatillo 16
Salsa Mexicana 16
Salsa Habanero 16
Salsa Albañil 16



In need of a full-service catering?
Email Adaline@URBEhouston.com
or inquire on our website.
Let's start planning!